



Salmon Head Soy Sauce Soup

Ingredients

• Half Salmon Fish Head		
• Takumi-Aji Shoyu I Pun	200	g
• Takumi-Aji Teriyaki Sauce	1/2	tsp
• Water	500	g
• Shiitake Mushroom	2	pieces
• Carrot	1	piece
• Shimeji Mushroom	50	g
• Sliced Ginger	50	g

Cooking Method

1. Boil water in the pot. Blanch salmon head in boiled water for the first time.
2. Boil water in the pot again. Fill in **Takumi-Aji Shoyu I Pun** and **Takumi-Aji Teriyaki Sauce** into the pot. Then, add Shiitake mush room and salmon head into the soup. Cook over medium heat for 30 minutes. Add Shimeji mushroom and sliced ginger into the soup and continue cooking for 15 minutes. Turn off the heat, and put the soup into a bowl. Salmon Head Soy Sauce Soup is ready to serve.

Our Products



Takumi-Aji
Shoyu I Pun
ທາຄຸມີ-ອາຢີ
ໂຊຍູ ມີປຸນ



Takumi-Aji
Teriyaki Sauce
ທາຄຸມີ-ອາຢີ
ເຊອາເກຣຢາກີ